

Chicken soup

Ingredients -

- 2 lbs. chicken breast with skin and ribs
- 1 large carrot sliced $\frac{1}{4}$ inch
- $\frac{1}{2}$ small onion sliced thin
- 2 stalks celery cut in $\frac{1}{4}$ inch slices
- 1 tsp. ~~dried~~ dried parsley flakes
- $\frac{1}{4}$ small spoon salt

Pasta - egg noodles, tubetti or ditalini - $\frac{1}{4}$ ~~lb.~~ ^{lb.}

Wash chicken in cold water; remove skin and fat. Place everything in large pot in 8 cups water and bring to a boil with lid on, lower flame; cook until chicken is soft - about 1 to $1\frac{1}{4}$ hrs. Cook pasta following directions on box. Place some cooked pasta in dish and add soup. Eat chicken with following salad.

Salad

Wash romaine lettuce; cut in small pieces. Add sliced tomatoes, cucumbers and carrot in $\frac{1}{4}$ inch pieces. Add store dressing.

Chicken or beef roast

- 2 lbs. chicken pieces or 2 lbs. beef rump or bolog
- 2 carrots sliced thin
- 2 stalks celery
- $\frac{1}{4}$ medium ~~onion~~ onion; 2 medium potatoes both sliced

Wash meat and place in large frying pot with low flame ^{with lid on}. Cook until slightly brown. Add 3 cups water and all ingredients and cook on low heat about $1\frac{1}{4}$ hrs. Cut beef in slices. Make

2-7-13

Joseph & Angelina Talocci

Hi Ricky:

Hope all is well with ^{you} and
you're keeping busy in your
new apt. Mommy asked
me to send you a couple
of my recipes so you can
try cooking them. If you
have any questions about
them, write to ask about
them. Good luck with your
cooking..

Be careful with those
big snowfalls in
Boston.

Love,

Grandmom
Talocci

